

ANTIPASTI

Burrata Served with toasted focaccia and marinated tomatoes, topped with rocket greens salad and basil pesto sauce	18
Grilled Octopus Seared, fresh herbs, rosemary potatoes and roasted pepper coulis	22
Shrimp Arugula Shrimp sautéed in a roasted garlic sauce over arugula and cannellini beans	22
Galliano's Arancini Rice Balls Filled with tomato and fire roasted red peppers, mixed with a blend of Italian cheeses	11
Baked Eggplant Pan fried eggplant with our house made tomato sauce, baked with mozzarella cheese	12
Crispy Brussels Sprouts With goat cheese and a drizzle of balsamic	12
Parmesan Roasted Cauliflower Cauliflower florets, parmesan cheese, olive oil and sea salt roasted	11
*Beef Carpaccio Thinly sliced filet mignon, rocket greens, mixed mushrooms and shaved Parmigiano Reggiano cheese with a drizzle of white truffle oil	20
Mozzarella Caprese Fresh mozzarella with sliced heirloom tomatoes and fresh basil, drizzled with EVOO	17
Calamari Served grilled, with a corn and sweet pepper relish or flash fried with cherry pepper rings and a duo of dipping sauces	19
Mediterranean Meatballs Housemade meatballs slow simmered in tomato sauce, served with garlic crostini	15
Mussels Prince Edward Island Mussels sautéed with a saffron, tomato and fennel broth	19
Truffle Fries Crispy fries sprinkled with truffle oil and parmesan cheese	11

The

SIGNATURE MEATBALL

Our 12 oz signature meatball with housemade ricotta 16

GALLIANO

ITALIAN RESTAURANT & WINE BAR

Lunch

11 am - 3 pm

PASTA CLASSICS *Gluten-Free penne pasta +2*

Spaghetti & Meatball Housemade tomato sauce over spaghetti pasta with our 12oz signature meatball	21	Penne all'Arrabiata Penne pasta and fresh basil tossed in spicy marinara sauce, topped with parmesan	18
Fettuccine Alfredo Classic favorite featuring fettuccine tossed in creamy alfredo sauce	17	Fettuccine Carbonara Crispy bacon and caramelized onions sautéed with eggs, in a white parmesan cream sauce	21
Baked Lasagna Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan	20	Penne Vodka Galliano Style Smoked Italian prosciutto, peas, mushrooms and caramelized onions, sautéed in a creamy tomato vodka sauce	20
Pappardelle Bolognese A creamy bolognese beef ragu, tossed in extra wide housemade egg pasta	21	Truffle Tagliatelle Housemade tagliatelle pasta sautéed with blacktruffles in a garlic and parmesan butter sauce	27
Eggplant Parmigiana Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan, served over capellini pasta	19		

RISOTTI

Wild Mushroom Risotto Italian arborio rice slowly cooked in a mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano	23	Gnocchi Bolognese Housemade gnocchi sautéed with caramelized onions in a beef bolognese	22
Risotto con Carne Italian arborio rice cooked with mignon tips, crispy pancetta, caramelized onions and carrots	32	Truffle Gnocchi Housemade gnocchi with black truffle in a creamy gorgonzola fondue	23
		Gnocchi Al Pesto Housemade gnocchi sautéed with pesto sauce and sundried tomatoes, topped with a blend of mozzarella and Parmesan cheeses	22

TERRA *from the Land*

Classic Parmigiana Lightly breaded with melted mozzarella cheese and tomato sauce, served with capellini pasta	Chicken 18 / Veal 20
Chicken or Veal "Your Way" Marsala Style - sautéed with mushrooms in a marsala wine reduction sauce, served with capellini pasta Piccata Style - sautéed in a white wine lemon butter sauce with capers, served over capellini pasta	Chicken 18 / Veal 20
Chicken Raffaele Chicken breast sautéed with roasted red peppers and mozzarella cheese, topped with lump crab meat, served over capellini pasta	24
Pork Chop 14 oz bone in center cut pork chop grilled and served with truffle mac n' cheese and broccolini	31
Veal Saltimbocca Veal cutlet seared with prosciutto in a brown butter sage sauce, served with broccolini and tuscan potatoes	24
Filet Mignon Grilled 8 oz premium center cut filet mignon served with broccolini and tuscan potatoes	49

MARE *from the Sea*

Lobster Ravioli Housemade lobster and cheese stuffed ravioli in a rosé cream sauce, topped with crab meat	30
Mediterranean Branzino Fresh mediterranean branzino served with greens tossed with quinoa, olive vinaigrette and walnuts	30
Salmon Piccata con Asparagi Pan seared filet of salmon, sautéed in a white wine lemon butter sauce with capers, served with fresh asparagus and tuscan potatoes	27
Shrimp Scampi Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed into linguine pasta Also available Fra Diavolo	26
Linguine al Vongole Imported Manila clams sautéed with roasted garlic in a trebbiano wine sauce, drizzled with red chili-infused olive oil, tossed into linguine pasta	23
Fettuccine Mediterraneo Gulf shrimp, sea scallops and jumbo lump crab meat tossed into fettuccine pasta, with your choice of creamy parmesan or marinara sauce	35

ARTISAN PIZZA

12" Round Thin Crust
Cauliflower Crust available (GF) +3

Bianca Mozzarella, fresh garlic, ricotta, parmesan and fontina cheeses	19
Grandma Mozzarella, provolone, fresh garlic, and housemade pizza sauce	19
Margherita The classic Neapolitan pizza Fresh mozzarella, basil, Extra Virgin Olive Oil, and housemade pizza sauce	18
Wild Mushroom Mozzarella, roasted mushrooms, provolone and truffle oil	21
Caprese Prosciutto, diced tomatoes, garlic, mozzarella, ricotta, Extra Virgin Olive oil and fresh basil	19
Vesuvio White pizza with caramelized onions, prosciutto, fresh mozzarella cheese and baby arugula, drizzled with truffle oil	23
Piccante Mozzarella cheese, spicy salami, sausage, caramelized onions, and spicy pizza sauce	21
Cheese Housemade pizza sauce and fresh mozzarella cheese	17

LIGHT & HEALTHY

*Grilled Salmon Grilled salmon filet, served with broccolini and tuscan potatoes	27
Salmon Quinoa Salad Grilled filet of salmon served over a salad of mixed greens, grape tomatoes, corn, sweet peppers and quinoa, tossed in a citrus dressing, topped with sliced avocados and garlic croutons	27
Shrimp and Scallops (GF) Served with sautéed spinach	32

GALLIANO

ITALIAN RESTAURANT & WINE BAR

Lunch

11 am - 3 pm

INSALATE

Mediterranean Organic spring mix, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with a red wine vinaigrette	14	Gorgonzola e Pera Arcadian mix, sliced pears, seasonal berries, walnuts and gorgonzola cheese, served with a raspberry vinaigrette	15
Caesar Crisp romaine lettuce tossed with a classic housemade caesar, topped with garlic croutons and shaved Parmigiano Reggiano	12	Bistro Arcadian mix, chopped bacon, diced tomatoes, avocado, egg, and gorgonzola cheese, served with honey balsamic vinaigrette <i>Highly recommended with a steak add-on (+14)</i>	15
Arugula Organic baby arugula, cucumber, grape tomatoes and garlic croutons tossed in a lemon vinaigrette, with shaved Parmigiano Reggiano	14		

ADD ONS

Chicken 8	Seared Steak 14
Salmon 14	Scallops 17
Shrimp 13	

PANINI *Served with your choice of salad or fries*

The Italiano Ham, salami, provolone, lettuce, tomato, onions, banana peppers, and red wine vinaigrette, served on a toasted sub roll	17	Philly Cheesesteak Chopped ribeye steak, provolone cheese, and caramelized onions, served on a toasted sub roll	18
The Parmigiana Choose your style Meatballs, chicken or eggplant, tomato sauce, mozzarella and parmesan cheese, served on a toasted sub roll	17	Grilled Chicken Pesto Grilled chicken breast, caramelized onions, provolone cheese, pesto mayo, lettuce, and tomato, served on a ciabatta roll	17
Chicken Milanese Fried chicken breast, provolone cheese, lettuce, tomato, onion, banana peppers, and mayonnaise, served on a toasted sub roll	18	Galliano's Grilled Salmon Lettuce, tomato, pancetta bacon, avocado, and mayo, served on a ciabatta roll	19

CHARCUTERIE

Galliano Market Platter A selection of cured italian meats, domestic and imported cheeses	26
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ZUPPE

All soups made fresh daily

Crab Bisque	13
Soup of the Moment (Ask your server)	Mkt

CONTORNI/SIDES

Truffle Mac N' Cheese	11
Sautéed Spinach with pine nuts and fire roasted red peppers	10
Asparagus with fire roasted red peppers	9
Sautéed Broccolini	10
Tuscan Potatoes roasted with sea salt and parmesan cheese	9

BEVERAGES

Fresh Brewed Iced Tea	3
Acqua Panna Natural Spring Water 16oz	5
San Pellegrino Sparkling Water 1L	8.5
Lemonade	4
Fountain Drinks <i>Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr Pepper</i>	3.75
Caffè We proudly serve Lavazza coffee. Also available decaffeinated	
Espresso	3.5
Double Espresso	6
Cappuccino	5
Coffee	3
Hot Tea (Assorted flavors)	3

MOCKTAILS

Mango Tango Mango and pear nectar, club soda, mint	6
Pineapple Fizz Pineapple and orange juice, splash of grenadine, club soda	6
Humming Bird Cranberry juice, club soda, fresh blueberries, mint	6

* Consuming raw or undercooked foods of animal origin such as beef, fish, pork, poultry, eggs, seafood or shellfish may increase your risk of food borne illness.
If you have a food allergy, please speak to the chef, manager or your server.